

## AMENDMENTS TO THE CLAIMS

**1. (Currently Amended)** A process for producing wheat dough which comprises preparing a plastic mixture consisting of soybean protein and ~~sugar in the form of a liquid, a sugar solution,~~ by mixing the soybean protein with the sugar ~~in the form of liquid solution~~ and adding the resulting plastic mixture to wheat flour, or wheat flour with wheat dough raw materials selected from fats or oils, powdery sugars and eggs, wherein the amount of the soybean protein in the plastic mixture is 12 to 38% by weight in terms of anhydrous solid matter, ~~and the amount of the sugar in the form of liquid in the plastic mixture is 60 to 80% by weight, the amount of sugar solution in the plastic mixture is 60 to 80% by weight, and a hardness of the plastic mixture determined by a rheometer at 20°C is 0.1 cm<sup>2</sup> to 49 cm<sup>2</sup>/0.785cm<sup>2</sup>~~

**2. (Cancelled)**

**3. (Previously Presented)** The process for producing wheat dough according to claim 1, wherein a water activity value of the sugar in the form of liquid to be used for the plastic mixture is 0.95 or less.

**4. (Previously Presented)** The process for producing wheat dough according to claim 1, wherein the amount of the soybean protein in the wheat dough is 1 to 13% by weight in terms of anhydrous solid matter.

**5. (Previously Presented)** A process for producing a wheat product which comprises heating the wheat dough according to claim 1.

**6. (Previously Presented)** The process for producing wheat dough according to claim 1, wherein the fats or oils are selected from the group consisting of soybean oil, cottonseed oil, corn oil, safflower oil, olive oil, palm oil, rapeseed oil, rice bran oil, sesame oil, kapok oil, coconut oil, palm kernel oil, cacao butter, milk fat, lard, fish oil, whale oil, a hydrogenated oil thereof, a fractionated oil thereof, an interesterified oil thereof, margarine, and shortening.

**7. (New)** The process for producing wheat dough according to claim 1, wherein the resulting plastic mixture is added to wheat flour 30 minutes to 1 hour after mixing the soybean protein with the sugar solution.

**8. (New)** The process for producing wheat product according to claim 5, wherein the wheat product is cookies, baked confectionery, bread, or steamed product.